



Wild ink

RESTAURANT WEEK
LUNCH MENU
\$45 - 2 COURSE

1ST COURSE

Select one

HEART OF ROMAINE

Toasted Parm Bread Crumbs,
Shredded Nori, Miso Caesar Dressing

HEIRLOOM TOMATO SALAD

Yuzu Vinaigrette, Persian Cucumber,
Pickled Shallots, Mint

MUSHROOM STEAMED BUN

Shimejii, Shiitake, Maitake, Water Chestnut (v)

CRISPY MAPO DUMPLING

Shiitake, Tofu, Ginger (ve)

CRISPY PORK BUNS

Smoked Bacon, Catskill Maple Syrup, Chili Sauce

MAIN

Select one

SIZZLING RICE POT

Shiitake, Preserved Olive Leaves, Mala Sauce (ve,gf)
Soy Glazed Short Rib 12 Suppl | Fried Red Snapper 10 Supp

GOLDEN CHICKEN

Turmeric, Herb Salad, Smoked Chili Sauce

STEAMED RED SNAPPER

Ginger Caper Relish, Baby Bok Choy, Soy Dressing

BLACK ANGUS STRIP LOIN | 15 SUPPL

Vietnamese Green Peppercorn Sauce, Herb Salad

DESSERT

ADD DESSERT FOR \$8





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RESTAURANT WEEK

DINNER MENU

\$60 - 3 COURSE

1ST COURSE

Select one

HEIRLOOM TOMATO SALAD

Yuzu Vinaigrette, Persian Cucumber,
Pickled Shallots, Mint

CRISPY MAPO DUMPLING

Shiitake, Tofu, Ginger (ve)

CRISPY BEEF DUMPLING

Hunan Spiced Beef, Scallion, Chilies

BERKSHIRE PORK DUMPLING

Scallion, Mala Chili Sauce

GRILLED SPANISH OCTOPUS | 7 SUPPL

Fingerling Potatoes, Shiso Chimichurri, Red Hot Chilies

CHEF'S SELECTION OF NIGIRI | 12 SUPPL

MAIN

Select one

OAKWOOD SHIITAKE TORTELLINI

Roasted Dashi Brodo (ve)

GOLDEN CHICKEN

Turmeric, Herb Salad, Smoked Chili Sauce

STEAMED RED SNAPPER

Ginger Caper Relish, Baby Bok Choy, Soy Dressing

SIZZLING RICE POT

Shiitake Mushroom, Preserved Olive Leaves, Mala Sauce

BLACK ANGUS STRIP LOIN | 15 SUPPL

Foraged Mushrooms, Fingerling Potatoes,
Vietnamese Green Peppercorn Sauce

DESSERT

THAI TEA CRÈME BRULEE

STRAWBERRY YUZU SHORT CAKE

Crème Fraiche, Strawberry Jam, Kaffir Lime Leaf

